SHARP





R-872 MICROWAVE OVEN WITH TOP & BOTTOM GRILLS AND CONVECTION

OPERATION MANUAL

900 W (IEC 705)

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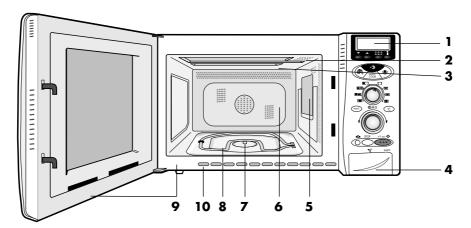
OPERATION MANUAL

This operation manual contains important information which you should read carefully before using your microwave oven.

IMPORTANT: There may be a serious risk to health if this operation manual is not followed or if the oven is modified so that it operates with the door open.



OVEN AND ACCESSORIES



- Control panel
- 2 Oven lamp
- **3** Grill heating element (top grill)
- 4 Door opening button
- 5 Waveguide cover
- 6 Oven cavity
- 7 Turntable motor shaft
- **8** Grill heating element (bottom grill)
- **9** Door seals and sealing surfaces
- 10 Ventilation openings
- 11 Power cord
- 12 Outer cabinet

ACCESSORIES:

Check to make sure the following accessories are provided:

13 Turntable 14 Low rack 15 High rack

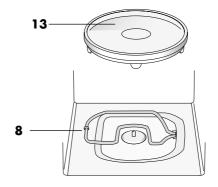
Place the turntable over the turntable motor shaft on the floor of the cavity.

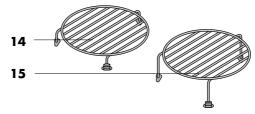
Before first using the turntable, and racks, clean with mild soapy water. Do not cut or scratch the turntable.

WARNING:

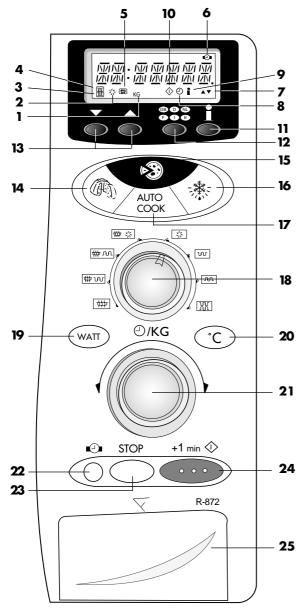
The accessories (e.g. turntable) will become very hot during GRILL, DUAL, CONVECTION and AUTOMATIC OPERATION (except Auto Defrost) modes. Always use thick oven gloves when removing the food or turntable from the oven to prevent burns.







NOTE: When you order accessories, please mention the following two items: part name and model name to your dealer or SHARP authorised service agent.



Digital display and indicators:

- 1 WEIGHT (kg) indicator
- 2 **CONVECTION** indicator
- 3 **BOTTOM GRILL** indicator
- 4 **TOP GRILL** indicator
- 5 **MICROWAVE** indicator
- 6 **CLOCK SET** indicator
- 7 **LESS/MORE** indicator
- 8 **TIMER** indicator
- 9 **INFORMATION** indicator
- 10 COOKING-IN PROGRESS indicator

Operating buttons:

- 11 **INFORMATION** button
- 12 **LANGUAGE** button
- 13 **LESS/MORE** buttons
- 14 CAKE/BREAD button
- 15 **PIZZA** button
- 16 **AUTO DEFROST** button
- 17 AUTO COOK button
- 18 **COOKING MODE** dial

Rotate the dial so that indicator points to appropriate symbol:

- for microwave cooking
- ## vo for microwave cooking with TOP GRILL
- for microwave cooking with BOTTOM GRILL
- # \$ for microwave cooking with CONVECTION
- for CONVECTION
- for TOP GRILL
- for BOTTOM GRILL
- for TOP & BOTTOM GRILLS
- 19 **MICROWAVE POWER LEVEL** button Press to change the microwave power setting
- 20 **CONVECTION** button

Press to change the convection setting

1 TIME/WEIGHT dial

Rotate the dial to enter either the cooking/defrosting time or weight of food

- 22 **CLOCK SETTING** button
- 23 **STOP** button
- 24 + 1 min \(\phi\)/START button
- 25 **DOOR OPEN** button



IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS: READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

To avoid the danger of fire

The microwave oven should not be left unattended during operation. Power levels that are too high or cooking times that are too long may overheat foods resulting in a fire.

In cases where the oven is to be installed into kitchen cabinet, the installation frame EBR-4700 licensed by SHARP must be used. This is available from your dealer. Refer to the frame installation instructions or ask your dealer for the proper instruction procedure. Only the use of this frame will guarantee the safety and quality of the product.

The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.

The AC power supply must be 230 V, 50 Hz, with a minimum 16 A distribution line fuse, or a minimum 16 A distribution circuit breaker.

It is recommended that a separate circuit serving only this appliance be provided.

Do not place the oven in areas where heat is generated. For example, close to a conventional oven. Do not install the oven in an area of high humidity or where moisture may collect.

Do not store or use the oven outdoors.

If food being heated begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.

Use only microwave-safe containers and utensils. See Page X.

Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers.

Clean the waveguide cover, the oven cavity and the turntable after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.

Do not place flammable materials near the oven or ventilation openings. Do not block the ventilation openings.

Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.

Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire. To make popcorn, use only special microwave popcorn makers.

Do not store food or any other items inside the oven. Check the settings after you start the oven to ensure the oven is operating as desired.

See the corresponding hints in the cookery book section.

To avoid the possibility of injury

WARNING:

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

- a) The door; make sure the door closes properly and ensure it is not misaligned or warped.
- b) The hinges and safety door latches; check to make sure they are not broken or loose.
- c) The door seals and sealing surfaces; ensure that they have not been damaged.
- d) Inside the oven cavity or on the door; make sure there are no dents.
- e) The power supply cord and plug; ensure that they are not damaged.

Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

Do not operate the oven with the door open or alter the door safety latches in any way.

Do not operate the oven if there is an object between the door seals and sealing surfaces.

Do not allow grease or dirt to build up on the door seals and adjacent parts. Follow instructions for "Care and Cleaning", Page 26.

Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

To avoid the possibility of electric shock

Under no circumstances should you remove the outer cabinet.

Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately, and call an authorised SHARP service agent.

Do not immerse the power supply cord or plug in water or any other liquid.

Do not let the power supply cord hang over the edge of a table or work surface.

IMPORTANT SAFETY INSTRUCTIONS



Keep the power supply cord away from heated surfaces, including the rear of the oven.

Do not attempt to replace the oven lamp yourself or allow anyone who is not an electrician authorised by SHARP to do so. If the oven lamp fails, please consult your dealer or an authorised SHARP service agent.

If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorised SHARP service agent.

To avoid the possibility of explosion and sudden boiling:

WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.

Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.

Take care when microwaving liquids. Use a widemouthed container to allow bubbles to escape.

Never heat liquids in narrow necked containers such as baby bottles, as this may result in the contents erupting from the container when heated and cause burns.

To prevent sudden eruption of boiling liquid and possible scalding:

- 1. Stir liquid prior to heating/reheating.
- 2. It is advisable to insert a glass rod or similar utensil into the liquid whilst reheating.
- **3.** Let liquid stand in the oven at the end of cooking time to prevent delayed eruptive boiling.

Do not cook eggs in their shells, and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.

Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

To avoid the possibility of burns

Use pot holders or oven gloves when removing food from the oven to prevent burns.

Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns.

To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly.

Temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.

Always stand back from the oven door when opening, to avoid burns from escaping steam and heat.

Slice stuffed baked foods after heating to release steam and avoid burns.

Keep children away from the door to prevent them burning themselves.

Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, ventilation openings, accessories and dishes during **GRILL** mode, **CONVECTION** mode, **DUAL** mode and **AUTO COOK** (except AUTO DEFROST) operation as they

COOK (except AUTO DEFROST) operation as they will become hot. Before cleaning make sure they are not hot.

To avoid misuse by children

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.

Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

Other warnings

Never modify the oven in any way.

Do not move the oven while it is in operation.

This oven is for home food preparation only and may only be used for cooking food. It is not suitable for commercial or laboratory use.

To promote trouble-free use of your oven and avoid damage.

Never operate the oven when it is empty except where recommended in the operation manual, see Page 10. Doing so may damage the oven.

When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.



IMPORTANT SAFETY INSTRUCTIONS

Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.

Use only the turntable designed for this oven.

Do not place anything on the outer cabinet during operation.

Do not use plastic containers for microwaving if the oven is still hot from using the **GRILL** mode, **CONVECTION** mode, **DUAL** mode, and **AUTO COOK** (except AUTO DEFROST) operation, because they may melt. Plastic containers must not be used during above modes unless the container manufacturer says they are suitable.

NOTE:

If you are unsure how to connect your oven, please consult an authorised, qualified electrician.

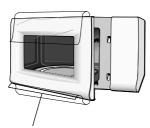
Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.

Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.



INSTALLATION

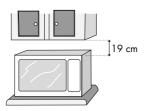
 Remove all packing materials from the inside of the oven cavity. Discard the loose polythene sheet from between the door and cavity. Remove the feature sticker, if attached, from the outside of the door.



Remove this film.

- 2. Check the oven carefully for any signs of damage.
- Place the oven on a flat, level surface strong enough to support the oven's weight plus the heaviest item likely to be cooked.

- 4. The oven door may become hot during cooking. Place or mount the oven so that the bottom of the oven is 85 cm or more above the floor. Keep children away from the door to prevent them burning themselves.
- Ensure there is a minimum of free space above the oven of 19 cm.



6. Securely connect the plug of the oven to a standard earthed (grounded) household electrical outlet.

BEFORE OPERATION



Your oven has an "ENERGY SAVE MODE".

- 1. Plug in the oven. Nothing will appear on the display at this time.
- Open the door.
 The oven display will show "ENERGY SAVE MODE TO GO OUT OF ENERGY SAVE MODE SET LANGUAGE" in 6 languages.
- 3. Close the door.
- 4. Press the STOP button. The display will show ".0".

NOTE: At this time English is selected initially. If you keep the energy save mode, go to step 7.

If you want to change the language, press the LANGUAGE button, in this case the "Energy Save mode" will be off.

- 5. Select the language (See below).
- 6. Set the clock (See page 9).
- 7. Heat the oven without food (See page 10).

COOKING HINTS:

The oven has an 'Information Display System' which offers you step by step instructions to easily guide you through each feature, and enable you to gain information in your desired language. The oven has an **INFORMATION** button for getting instructions for each button. Indicators will appear in the display, after pressing a button, to inform you of the next operation step.

NOTE: In "ENERGY SAVE MODE" the oven will only operate in the English language.

SELECTING THE LANGUAGE

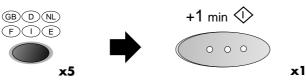


Press LANGUAGE button	LANGUAGE
once	ENGLISH
twice	DEUTSCH
3 times	NEDERLANDS
4 times	FRANÇAIS
5 times	ITALIAN
6 times	ESPAÑOL

The oven comes set for English. You can change the language. To change, press the **LANGUAGE** button until the desired language is displayed. Then press the **+1 min (b)** /**START** button.

Example:

Suppose you want to select Italian:



 Choose desired language. 2. Start the setting.

. . , ,,_ . , , , ,

Check the display.

NOTE: If you set the language "Energy Save Mode" does not work.

USING THE STOP BUTTON



Use the **STOP** button to:

- 1. Erase a mistake during programming.
- 2. Stop the oven temporarily during cooking.
- **3.** Cancel a programme during cooking, press the **STOP** button twice.



ENERGY SAVE MODE

Your oven comes set for the energy save mode with ENGLISH language only.

If you do nothing for 2 minutes after a preceding operation, i.e. plugging in or at the end of cooking, the power will go off automatically. To restore power on, open and then close the door.

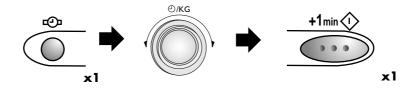
If you set the language using the LANGUAGE button or set the clock, energy save mode does not work.

To start energy save mode, follow the instructions below.

Example:

To start the energy save mode, (the current time is 23:35):

- Make sure the correct time appears on the display.
- 2. Press the **CLOCK SETTING** button.
- 3. Adjust the display to 0 by rotating the **TIME/WEIGHT** dial.
- Press +1 min ◆/ START button. The power will be off and the display will show nothing.





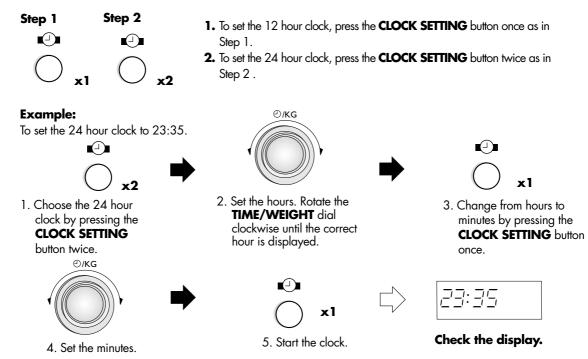






SETTING THE CLOCK

There are two setting modes: 12 hour clock and 24 hour clock.



NOTES:

- 1. You can rotate the **TIME/WEIGHT** dial clockwise or counterclockwise.
- **2.** Press the **STOP** button if you make a mistake during programming.
- 3. If the oven is in cooking mode and you wish to know the time of day, touch the CLOCK SETTING button. As long as your finger is touching the button, the time of day will be displayed.
- 4. If the electrical power supply to your microwave oven is interrupted, plug in the oven again, then open and close the door. The display will show
- "ENERGY SAVE MODE TO GO OUT OF ENERGY SAVE MODE SET LANGUAGE" in 6 languages. If this occurs during cooking, the programme will be erased. The time of day will also be erased.
- **5.** When you want to reset the time of day, follow the above example again.
- **6.** If you do not set the clock, press the **STOP** button once. will appear on the display. When the operation of the oven is finished, will reappear on the display instead of the time of day.
- 7. If you set the clock, energy save mode does not work

MICROWAVE POWER LEVELS



Your oven has 5 power levels. To choose the power level, follow the advice given in the cookbook section.

900 WATT = 100 % output 630 WATT = 70 % output 450 WATT = 50 % output 270 WATT = 30 % output 90 WATT = 10 % output

- To select microwaving, rotate the **COOKING MODE** dial to the ## microwave setting.
- To set the power, touch the MICROWAVE POWER LEVEL button until the desired level is displayed.
- If the MICROWAVE POWER LEVEL button is touched once, will be displayed. If you miss your desired level, continue touching the MICROWAVE POWER LEVEL button until you reach the level again.
- If the level is not selected, the level 900 W (100 %) is automatically set.



MICROWAVE COOKING

Your oven can be programmed for up to 90 minutes. (90.00). The input unit of cooking (defrosting) time varies from 10 seconds to five minutes. It depends on the total length of the cooking (defrosting) time as shown on the table opposite:

Cooking time: Increasing unit:

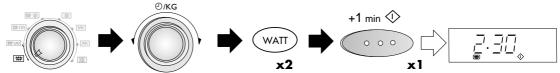
0-5 minutes 5-10 minutes 10-30 minutes 30-90 minutes 10 seconds 30 seconds 1 minute

Check the display.

5 minutes

Example:

Suppose you want to cook for 2 minutes and 30 seconds at 630 W microwave power.



1. Select the cooking mode by rotating the **COOKING MODE** dial to

(Microwave).

2. Enter the desired cooking time by rotating the **TIME/WEIGHT** dial clockwise. (2 min.

& 30 sec.)

Change the power by pressing the

pressing the MICROWAVE POWER LEVEL button.

NOTES:

- 1. When the door is opened during the cooking process, the cooking time on the digital display stops automatically. The cooking time starts to count down again when the door is closed and the +1 min ◆/START button is pressed.
- 2. If you wish to know the power level during cooking, press the MICROWAVE POWER LEVEL

button. As long as your finger is pressing the **MICROWAVE POWER LEVEL** button, the power level will be displayed.

3. You can rotate the TIME/WEIGHT dial clockwise or counterclockwise. If you rotate the dial counterclockwise, the cooking time will decrease from 90 minutes by degrees.

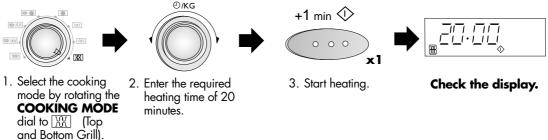


HEATING WITHOUT FOOD

You may detect smoke or a burning smell when using the grill(s), dual grill or convection for the first time. This is normal and not a sign that the oven is out of order.

To avoid this problem, when first using the oven, operate both top and bottom grills without food for 20 minutes.

IMPORTANT: During grill operation, to allow smoke or smells to disperse open a window or switch the kitchen ventilation on. Make sure there is no food in the oven.



The oven will count down. When the oven has finished heating, open the door to cool the oven cavity.

WARNING:

The oven door, outer cabinet and oven cavity will become hot. Take care to avoid burns when cooling the oven down after operation.

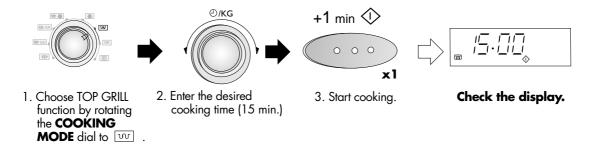


Your oven has 2 grill heating elements, and a combination of 3 grill cooking modes. Select the desired grill mode first by rotating the **COOKING MODE** dial as indicated below, then input the time.

COOKING MODE	GRILL HEATING ELEMENT IN USE	DISPLAY
w	TOP GRILL	TOP GRILL
W	BOTTOM GRILL	BOTTOM GRILL
 XX	TOP AND BOTTOM GRILLS together	TOP AND BOTTOM

Example:

Suppose you want to cook for 15 minutes using the TOP GRILL only.



NOTES:

- 1. The high or low racks are recommended when grilling. (Please refer to Auto Cook Chart; pages 21-23).
- 2. You may detect smoke or a burning smell when using the grill for the first time, this is normal and not a sign that the oven is out of order. Please see heating without food on the previous page.
- **3.** After cooking the oven will automatically cool and the display may show "NOW COOLING".

WARNING:

The oven cavity, door, outer cabinet, turntable, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.

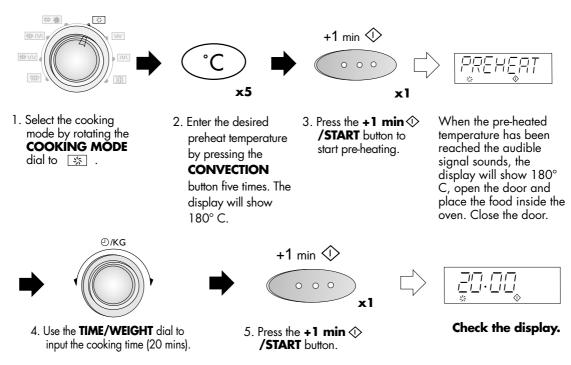
CONVECTION COOKING

This microwave oven has 10 pre-set oven temperatures which use a combination of the top and bottom grills.

Press CONVECTION button	1	2	3	4	5	6	7	8	9	10
Oven Temp (° C)	250	230	220	200	180	160	130	100	70	40

Example 1: To cook with preheating

Suppose you want to pre-heat to 180° C and cook for 20 minutes at 180° C.

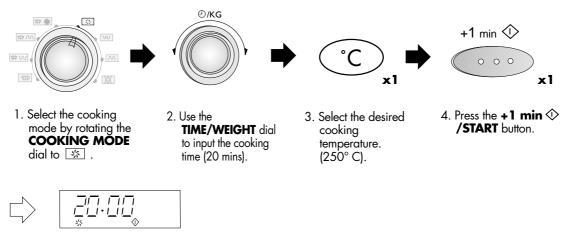


NOTES:

- 1. After preheating, if you want to cook at a different temperature press the **CONVECTION** button until the desired setting appears on the display. In the example above, to change the temperature you would press the **CONVECTION** button after entering the cooking time.
- 2. When the oven reaches the programmed preheating temperature, it will automatically hold at the pre-heated temperature for 30 minutes. After 30 minutes the display will change to time of day, if set. The selected convection programme will be cancelled.
- 3. After cooking the oven will automatically cool and the display will show "NOW COOLING".

Example 2: To cook without preheating

Suppose you want to cook at 250° C for 20 minutes.



Check the display.

NOTES:

- 1. After cooking the oven will automatically cool and the display will show "NOW COOLING".
- **2.** To change the convection temperature, press the **CONVECTION** button until the desired temperature appears on the display.

WARNING:

The oven cavity, door, outer cabinet, turntable, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.

DUAL COOKING

Your oven has 3 **DUAL** cooking modes combining the heat of the grill(s) with the power of the microwave. To select the **DUAL** cooking mode rotate the **COOKING MODE** dial to the desired setting, then choose the cooking time. Generally, dual cooking time shortens the total cooking time.

COOKING MODE		Cooking method	Initial microwave power	
DUAL 1	₩ %	Convection 250° C	270 W	
DUAL 2	₩ ₩	Top Grill	270 W	
DUAL 3	₩ ஶ	Bottom Grill	270 W	

NOTES: The power settings are variable:

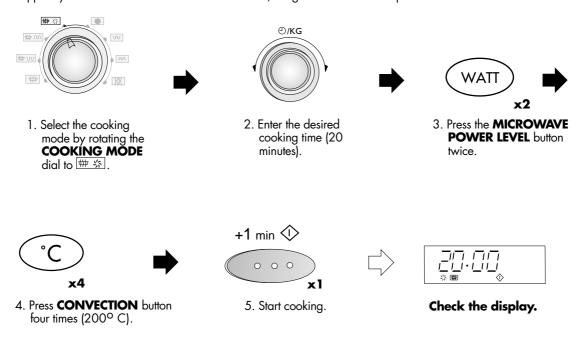
DUAL 1: The oven temperature can be changed from 40° C to 250° C in ten levels.

Microwave power levels can be changed from 90 W - 450 W in three levels.

DUAL 2 & 3: Microwave power levels can be changed from 90 W - 900 W in five levels.

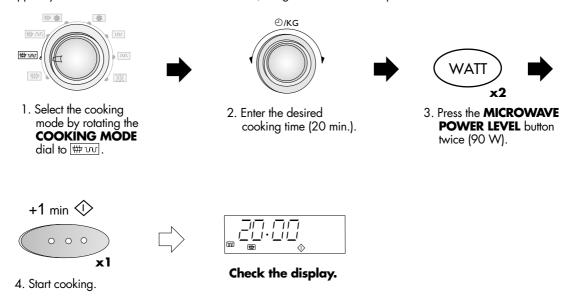
Example 1:

Suppose you want to cook for 20 minutes on DUAL 1, using 90 W microwave power and 200° C convection.



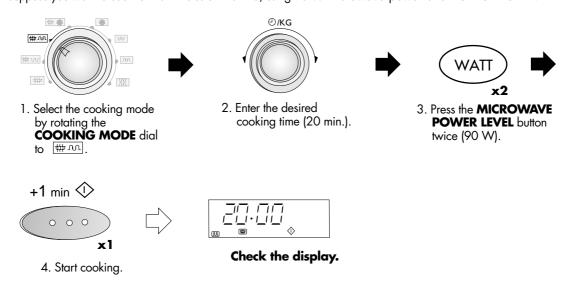
Example 2:

Suppose you want to cook for 20 minutes on DUAL 2, using 90 W microwave power and TOP GRILL.



Example 3:

Suppose you want to cook for 20 minutes on DUAL 3, using 90 W microwave power and BOTTOM GRILL.



NOTE: After cooking, the display may show "NOW COOLING". To clear it, press the **STOP** button. **WARNING:**

The oven cavity, door, outer cabinet, turntable, racks, dishes and especially the bottom heater will become very hot, use thick oven gloves when removing the food or turntable from the oven to prevent burns.



OTHER CONVENIENT FUNCTIONS

1. LESS (▼) / MORE (▲) button

The **LESS** (\blacktriangledown) and **MORE** (\blacktriangle) buttons allow you to decrease or increase programmed setting times easily, (for a less well or more well cooked result), used for automatic operation or when cooking is underway.

a) Changing the pre-programmed time setting:

Example:

Suppose you want to cook 0,9 kg Roast Chicken using the **AUTO COOK** and **MORE** button.

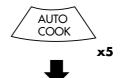
NOTES:

To cancel **LESS** or **MORE** press the same button again. To change **MORE** to **LESS** simply press the **LESS** button. To change **LESS** to **MORE** simply press the **MORE** button.

b) Changing the heating time while the oven is operating:

The cooking time can be decreased or increased in 1 minute steps each time the **LESS (\blacktriangledown)** and **MORE** (\blacktriangle) buttons are pressed.

Example:



Choose the **AUTO COOK** menu for Roast Chicken. by pressing the **AUTO COOK** button five times.



Enter the amount (0,9 kg).



Choose the desired result (well cooked) by pressing the **MORE** button once.





Start to cook.



Check the display.

2. +1min function

The +1 min \diamondsuit /START button allows you to operate the two following functions:

a) 1 minute cooking

You can cook on your desired cooking mode for 1 minute without entering the cooking time.

Example:

Suppose you want to cook for 1 minute on 630 W microwave power.

1. Select the cooking mode by rotating the COOKING MODE dial to (Microwave).

2. Change the power by pressing the MICROWAVE POWER LEVEL button.

3. Press +1min () / START button once to begin cooking.

Check the display.

NOTES:

- 1. You can use this function for manual cooking only.
- 2. When the **COOKING MODE** dial is on microwave () and you press the +1 min **/START** button, the microwave power is always 900 watt.

When the **COOKING MODE** dial is on dual (# 5) and you press the **+1 min \Phi/ START** button, the microwave power is always 270 watt.

3. To avoid misuse by children the **1 minute cooking** function can be used only within 2 minutes after the preceding operation, ie closing the door or pressing the **STOP** button.

b) Extend the cooking time

You can extend the cooking time in multiples of one minute if the button is pressed while the oven is in operation.

OTHER CONVENIENT FUNCTIONS

3. TO CHECK SETTINGS WHILE THE OVEN IS OPERATING

You can check the power level and the actual oven temperatures ie: when pre-heating.

TO CHECK THE POWER LEVEL:

To check the microwave power level during cooking press the **MICROWAVE POWER LEVEL** button. The oven continues to count down, although the display shows the power level.

As long as your finger is pressing the button, the power level will be displayed.



TO CHECK THE CONVECTION TEMPERATURE:

To check the convection temperature during cooking press the **CONVECTION** button.

When the oven is pre-heating, you can check the actual oven temperature.

As long as your finger is pressing the button, the convection temperature in °C will be displayed.

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4. INFORMATION button

Each button carries useful information. If you wish to get the information, press the **INFORMATION** button before pressing the desired button.

Example:

Suppose you want to get information about AUTO COOK menu number 5, Roast chicken:

AUTO

Press the **AUTO COOK**button once to select the

INFORMATION button

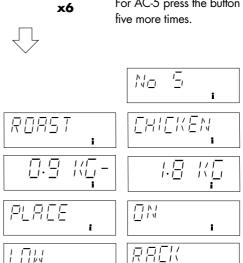
Choose the

function.

AUTO COOK function.
For AC-5 press the button

NOTE:

- The information message will be repeated twice, and then the display will show the time of day, if set.
- 2. If you want to cancel the information press the **STOP** button.





AUTOMATIC OPERATION automatically works out the correct cooking mode and cooking time. You can choose from 2 **CAKE/BREAD** menus, 3 **PIZZA** menus, 8 **AUTO COOK** menus and 2 **AUTO DEFROST** menus.

Warning:

For CAKE/BREAD, PIZZA and AUTO COOK:

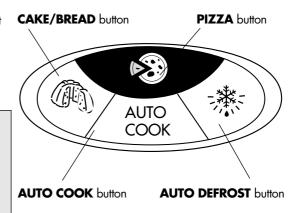
The oven cavity, door, outer cabinet, turntable, racks, dishes and especially the bottom grill will become very hot. Use thick oven gloves when removing food or the turntable from the oven to prevent burns.

What you need to know when using this automatic function:

- Menu can be input by pressing the CAKE/BREAD, PIZZA, AUTO COOK or AUTO DEFROST button until the desired menu number appears in the display.
- 2. The weight of the food can be input by rotating the **TIME/WEIGHT** dial until the desired weight is displayed.
- Enter the weight of the food only. Do not include the weight of the container.
- For food weighing more or less than weights given in the cooking chart, cook using manual programmes.
- 3. The programmed cooking times are average times. If you want to alter cooking times pre-programmed in the automatic operations, use the LESS (▼) or MORE (▲) button. See Page 16 for details.
- For best results, follow cooking chart instructions.
- **4.** To start cooking press + 1 min **♦**/START button.

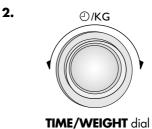
When action is required (e.g. to turn food over) the oven stops and the audible signals sound, the display shows the necessary action. To continue cooking, press the + 1 min �/START button.

The final temperature will vary according to the initial temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking time and change the power level.

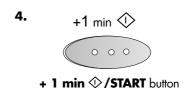




CAKE/BREAD button







LESS/MORE buttons

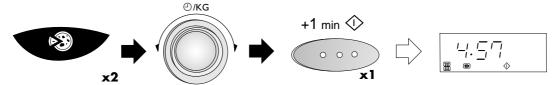
NOTE: Please refer to the menu label for list of AUTOMATIC menus and weight ranges.



Examples when using the Automatic functions:

The CAKE/BREAD or PIZZA buttons.

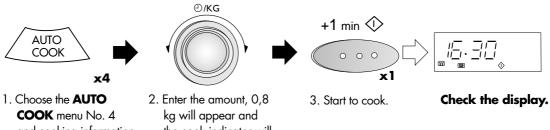
Example 1: Suppose you want to cook 0,3 kg of Chilled Pizza using the **PIZZA** button.



- 1. Choose the PIZZA menu No. 2 and cooking information will appear and the weight indicator will flash on the display.
- 2. Enter the amount, 0,3 kg will appear and the cook indicator will flash on the display.
- 3. Start to cook. Check the display.

The AUTO COOK button or AUTO DEFROST button.

Example 2: Suppose you want to cook grill skewers (kebabs) weighing 0,8 kg.



- and cooking information will appear and the
 - the cook indicator will flash on the display. weight indicator will flash on the display.

20

PIZZA/QUICHE CHART



No.1

Frozen Pizza, Quiche

Quantity: 0,15 - 0,60 kg Pizza

0,15-0,40 kg Quiche x 1

Utensils: Direct on the turntable

Increasing unit: 50 g

Initial food Temp: -18° C, Frozen

Recommended menus: Frozen pizzas, frozen quiches

Procedure:

- Remove the deep frozen pizza/quiche from the packaging and place on the turntable.
- For Quiche and thick base pizza, press the MORE (▲) button before pressing the PIZZA button.
- After cooking, place on a plate for serving.
 For quiche, let stand for 2 minutes.

No. 2 Chilled Pizza

Quantity: 0,15 - 0,45 kg

total weight

Utensils: Direct on the turntable

Increasing unit: 50 g Initial food Temp: 5° C, Chilled Recommended menus: Chilled pizzas

Procedure:

- Remove the ready prepared chilled pizza from the packaging and place on the turntable.
- After cooking, place on a plate for serving.

No. 3 Fresh Pizza, Quiche

Quantity: 0,7 - 1,0 kg Pizza

0,7 kg Quiche

Utensils: Direct on the turntable

Increasing unit: 100 g

Initial food Temp: 20° C, Room temperature

Recommended

menus: Homemade pizza/quiche.

Procedure:

x 3

- Prepare the pizza/quiche according to the recipes below.
- Place directly on the turntable.
- For Quiche, press the MORE (A) button before pressing the PIZZA button.
- After cooking, place on a plate for serving.

PIZZA RECIPE

Ingredients:

300 g Approx. Ready prepared dough.

(Ready mix or roll out dough)

200 g Approx. Tinned tomatoes

Basil, oregano, thyme, salt, pepper

150 g Topping as desired.

(eg. corn, ham, salami, pineapple)

50 g Grated cheese

Procedure:

- Prepare the dough according to the manufacturer's instructions. Roll out to size of turntable and place on the lightly greased turntable. Pierce the dough.
- 2. Drain the tomatoes and cut them into pieces.
 Season the tomatoes with the spices and spread on the dough. Put all other ingredients on the pizza and finally cover with the cheese.
- 3. Cook the pizza using the PIZZA button (No. 3).

QUICHE RECIPE

Ingredients:

200 g Puff pastry (frozen or chilled) 3 Eggs (medium)

200 g Cream or milk

100 g Grated cheese (Emmenthal)

50 g Ham

Procedure:

- 1. Defrost the pastry and roll it out to the size of the turntable, place on and pierce the dough.
- Mix the eggs with the cream and the cheese together. Season with salt and pepper and pour over the pastry.
- Sprinkle the ham over and cook using the PIZZA button (No. 3) and the MORE (▲) button.



No. 1 Cake

Quantity: 0,5 - 1,5 kg Utensils: Cake dish Increasing unit: 100 g

Increasing unit: 100 g Initial food Temp: 20° C, Room temperature

Recommended

menus: Carrot cake

Egg flip cake

Apple cake with cover

Procedure:

- Prepare the cake according to the SHARP Cook book. Place the cake dish directly on the turntable.
- Let the cake stand for approximately 10 minutes after baking.

No. 2 Bread

Quantity: 0,3 - 1,5 kg, Utensils: Baking tin Increasing unit: 100 g

Increasing unit: 100 g Initial food Temp: 20° C, Room temperature

Recommended

menus: Three-corn-bread

Party Bread

Ready mixture for bread and rolls

Procedure:

- Prepare the bread according to the SHARP cook book. Place the cake dish directly on the turntable.
- After baking, place the bread on a rack and allow it to cool down.

HINT FOR CAKE/BREAD:

You can use ordinary black metal cake tins. If arcing occurs, put a saucer between the turntable and tins.

AUTO

COOK

x 1

x 2

x 1



AUTO COOK CHART

No. 1 Gratin

Quantity: 0,5 - 1,5 kg Utensils: Round glass

dish

nit: 100 g emp: 20° C, Room temperature

Increasing unit: Initial food Temp: Recommended

menus: Broccoli Potato Gratin with

mushrooms,

Spinach gratin, Courgette-Noodle

gratin

Procedure:

- Prepare the gratin referring to the recipe in the cookery book.
- Place the gratin on the turntable.
- After cooking, let the food stand wrapped in aluminium foil for approx. 5 minutes.

No. 2 Gratinated Fish Fillet

Quantity: 0,6 - 1,2 kg Utensils: Shallow, oval

gratin dish, low rack

Increasing unit: 100 g Initial food Temp: Fish 5° C

Sauce 20° C

Recommended

menus: See next page.



Procedure:

- Prepare referring to the recipes below.
- Place on the low rack.
- After cooking, let the food stand in aluminium foil for approx. 5 minutes.

AUTO COOK CHART



Recipe 1 Fish Gratin Italian Style

Ingredients: 600 g R 250 g M 250 g to 2 tbsp c Rose Fish Fillet Mozarella tomatoes

anchovy butter salt and pepper chopped basil juice of 1/2 lemon chopped mixed herbs grated Gouda (45 % fat) 1 tbsp

2 tbsp 75 g

Procedure:

Wash the fish and dry. Sprinkle with lemon juice and salt and grease with the anchovy butter.
Place in an oval gratin dish (32 cm).
Sprinkle the Gouda over the fish.
Wash the tomatoes and remove the stalks.

Cut into slices and place on top of the cheese.
Season with salt, pepper and the mixed herbs.
Drain the mozarella, cut into slices and place on the tomatoes. Sprinklish the basil on top.

Place the gratin dish on the low rack and cook on AUTO COOK No. 2 Fish Gratin.

NOTE: After cooking remove the fish from the gratin dish and stir in some sauce thickening powder. Cook again for 1-2 minutes on 900 W power.

Recipe 2 Fish Gratin "Esterhazy"

Ingredients:

6ŎO g Rose Fish Fillet 250 g leeks

100 g carro 50 g onion

1 tbsp butter salt and pepper nutmeg

2 tbsp lemon juice 125 g crème fraîche

100 g grated Gouda (45 % fat)

Procedure:

Wash the leeks and divide in 2 parts from top to bottom. Cut into thin strips.

Peel the onion and carrot and cut into thin strips.

Put the vegetables, butter and the spices into a casserole dish and mix well. Cook for 5-6 minutes on 900 W power. Stir once in-between cooking. In the meantime wash the fish fillet, dry and sprinkle with

lemon juice and salt.

Mix the crème fraîche into the vegetables and season again.

Put half of the vegetables in an oval gratin dish (32 cm). Place the fish on top and cover with the remaining vegetables.

Spread the Gouda on the top and place on the low rack and cook on AUTO COOK No. 2 Fish Gratin.

Recipe 3 Fish Broccoli Gratin

Ingredients: 500 g fish fillets 2 tbsp lemon juice salt

2 tbsp 2 tbsp butter flour 300 ml milk

chopped dill, pepper 250 g 100 g frozen broccoli grated Gouda (45 % fat)

Procedure

Wash and dry the fish. Sprinkle with lemon juice and salt. Heat together butter and flour in a round casserole without cover for

approx. 1-1½ minutes on 900 W power.

Add the milk and stir very well. Cook again without cover for 3-4 minutes on 900 W power. After cooking stir again and season with dill, salt and pepper.

Place the frozen broccoli into a casserole dish and defrost for 46 minutes on 900 W power.

Place the broccoli into a gratin dish (32 cm) and put the fish on top. Season again.

Pour the sauce over and finally sprinkle over the cheese.

Place on the low rack and cook on AUTO COOK No. 2 Fish Gratin.

Sprinkle some almond flakes over the Fish Gratin shortly before the end of the cooking time.

No. 3 Roast Pork

0,6 - 2,0 kg Quantity: Utensils: Low rack 100 g Increasing unit: 5° C, Chilled Initial food Temp:

1kg rolled lean pork, Ingredients: 1 garlic clove crushed

2 tbsp oil

1 tbsp paprika, sweet a little cumin powder

1 tsp salt

Recommended

Rolled lean pork menus:

Procedure:

- Lean roast pork is recommended.
- Mix all ingredients and spread them onto the pork.
- Place the pork on the low rack.
- When audible signal sounds, turn the food over.
- After cooking, let the food stand wrapped in aluminium foil for approximately 10 minutes.

AUTO

COOK

x 3



AUTO COOK CHART

No. 4 Grill skewers

Quantity: 0,2 - 0,8 kg Utensils: Hiah rack Increasing unit: 100 g Initial food Temp: 5° C, Chilled

Recommended

menus: Coloured meat skewers



AUTO

COOK

AUTO

COOK

AUTO

COOK

AUTO

COOK

x 8

x 7

x 6

x 5

Procedure:

- Prepare the skewers. (You can refer to the cookery
- Put the skewers on the high rack.
- When audible signal sounds, turn the food over.
- After cooking place on a plate and serve.

No. 5 Roast Chicken

Quantity: 0,9 - 1,8 kg Utensils: Low rack 100 g Increasing unit: Initial food Temp: 5° C, Chilled

1 kg grilled chicken Ingredients:

1/2 tsp salt and pepper 1 tsp paprika, sweet

2 tbsp oil

Recommended

menus: Roast Chicken

Procedure:

- Mix the ingredients and spread on chicken.
- Pierce the skin of the chicken.
- Place the chicken on the low rack with breast side
- When audible signal sounds, turn the food over.
- After cooking, let the food stand for approx. 3 minutes in the oven.

No. 6 French Fried Potatoes

Quantity: 0,2 - 0,4 kg Utensils: **Turntable** 50 g -18° C, Frozen Increasing unit: Initial food Temp:

Recommended

Thin and thick frozen French Fried menus:

Potatoes.

Potato croquettes.

Procedure:

- Remove the frozen French Fried Potatoes from the package and place on the turntable.
- When cooking thick French Fries press the MORE (▲) button.
- When cooking potato croquettes press the **LESS** (▼) button.
- After cooking remove from the turntable and serve.

No. 7 Fish Fingers/ **Poultry meat pieces**

Quantity: 0,2 - 0,5 kg Utensils: **Turntable** Increasing unit: 100 g Initial food Temp: -18° C, Frozen

Recommended

Fish Fingers, Poultry meat pieces menus:

(Chicken Nuggets).

Procedure:

- Grease the turntable lightly.
- Remove the deep frozen fish fingers/poultry meat pieces from the packaging and place them on the turntable
- After cooking, place on a plate for serving.

No. 8 Frozen Baguettes/Ciabatta

Quantity: 0,15 - 0,5 kg Utensils: **Turntable** Increasing unit: 50 g Initial food Temp: -18° C, Frozen

Recommended

menus: Baguettes with pizza topping.

Ciabatta with pizza topping.

Procedure:

- Remove the baguette/ciabatta from the packaging and place on the turntable
- For ciabatta, use the **LESS** (▼) button.
- After cooking place on a plate for serving.





No. 1 Easy Defrost 1, Poultry

Quantity: 0,9 - 2,0 kg
Utensils: (see note below)

Increasing unit: 100 g Initial food Temp: -18° C



Procedure:

- Put a plate up side down on the turntable and place the poultry on it.
- When audible signal sounds, turn over. Shield the defrosted parts with aluminium foil if necessary.
- When audible signal sounds, turn over and shield again.
- After defrosting, let stand wrapped in aluminium foil for 30-90 minutes, until thoroughly defrosted.

No. 1 Easy Defrost 1, Chicken legs, Steak, Chops, Fish fillet

Quantity: 0,2 - 1,0 kg Utensils: (see note below)

Increasing unit: 100 g
Initial food Temp: -18° C



Procedure:

- Position the food on a plate in a single layer with thinner parts to the centre. If food is frozen together, try to separate as soon as possible.
- When audible signal sounds, turn over and rearrange. Shield the defrosted parts with aluminium foil if necessary.
- When audible signal sounds turn over, rearrange and shield again.
- After defrosting, let stand wrapped in aluminium foil for 10-30 minutes, until thoroughly defrosted.

No. 2 Easy Defrost 2, Meat joint

Quantity: 0,6 - 2,0 kg Utensils: (see note below)

Increasing unit: 100 g Initial food Temp: -18° C

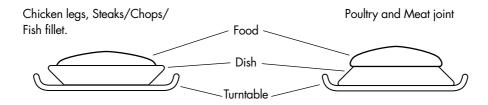


Procedure:

- Put a plate upside down on the turntable and place the meat on it.
- When audible signal sounds, turn over. Shield the defrosted parts with aluminium foil if necessary.
 - When audible signal sounds turn over and shield again.
 - After defrosting, let stand wrapped in aluminium foil for 30-90 minutes, until thoroughly defrosted.

NOTE:

- 1. Chicken legs, Steaks, Chops and Fish fillet should be frozen in one layer.
- 2. For shielding the defrosted parts, use small, flat pieces of aluminium foil.
- **3.** The poultry should be cooked immediately after standing.
- **4.** Arrange the food in the oven as shown:



CARE AND CLEANING

CAUTION! DO NOT USE COMMERCIAL OVEN CLEANERS, ABRASIVE, HARSH CLEANERS OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.

WARNING!

After GRILL, DUAL, CONVECTION and AUTOMATIC OPERATION (except Auto Defrost) modes, the oven cavity, door, oven cabinet and accessories will become very hot. Before cleaning, make sure they are completely cool.

Oven exterior

The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

Oven controls

Open the door before cleaning to de-activate the oven controls. Care should be taken when cleaning the oven control. Using a cloth dampened with water only, gently wipe the panel until it becomes clean. Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

Oven Interior

1. For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and wipe several times with a damp cloth until all residues are removed.

Do not remove the waveguide cover.

- Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven.
- **3.** Do not use spray type cleaners on the oven interior.
- **4.** Heat up your oven regularly by using both heating elements, refer to "Heating without food" on page 10. Remaining food or fat splashed can cause smoke or bad smell.

Turntable and Turntable support

Remove the turntable from the oven. Wash the turntable in mild soapy water. Dry with a soft cloth. The turntable is dishwasher safe.

Low Rack and High Rack

These should be washed in a mild washing up liquid solution and dried. High and Low racks are dishwasher safe.

Door

To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth.

SERVICE CALL CHECK

PLEASE CHECK THE FOLLOWING REFORE CALLING FOR SERVICE.

LEASE CHECK THE POLLOWING BEFORE CALLING FOR	JERVICE.		
1. Power Supply			
Check the power plug is properly connected to a suitable wall	outlet.		
Check the line fuse/circuit breaker is functioning properly.			
2. When the door is opened, does the oven lamp light?	YES	NO	
3. Place a cup of water (approx. 150 ml) in the oven and close th	ne door securely.		
Set the cooking mode to microwave cooking mode.	•		
Programme the oven for one minute on 900 W power and star	rt the oven.		
Does the oven lamp light?	YES	NO	
Does the turntable rotate?	YES	NO	
NOTE: The turntable turns in either direction.			
Does the ventilation work?	YES	NO	
(Place your hand over the ventilation openings and check for a	ir flow.)		
After 1 minute does the signal sound?	YES	NO	
Does cooking in progress indicator go off?	YES	NO	
Is the water warm after the above operation?	YES	NO	
4. Take the cup out of the oven and close the door.			
Set the GRILL cooking mode using the top and bottom gr	rills for 3 minutes.		
After 3 minutes do both grill heating elements become red?	YES	NO	
If you answer "NO" to any of the above questions, call a Service	Technician appointed l	by SHARP and report	t th
results of your check. See inside back cover for details of address.			
IMPOPTANT. If the display shows nothing even if the newer plus	a ic proporty coppostor	the energy cave me	╮~

IMPORTANT: If the display shows nothing even if the power plug is properly connected, the energy save mode should carry on. To release it, open and then close the oven door. See page 8.

NOTES

1. If you cook the food over the standard time with only the same cooking mode, the power of the oven will lower automatically to avoid overheating. (The microwave power level will be reduced and the grill heating elements will begin to light on and off.)

Cooking mode		Standard time
Microwave 100 % cooking		20 min.
Grill cooking		
Top grill	W	30 min.
Bottom grill	W	45 min.
Top grill +	M	Top grill - 15 min.
bottom grill		Bottom grill - 15 min.
Dual 2	₩ ₩	Micro - 20 min.
(900 watt microwave		Top grill - 15 min.
power only)		
Dual 3	₩ ∿	Micro - 20 min.
(900 watt microwave		Bottom grill - 15 min
power only)		

2. After GRILL (using both heating elements), DUAL, CONVECTION and AUTOMATIC OPERATION (except AUTO DEFROST), the cooling fan will run and "NOW COOLING" will appear on the display. Also, when you press the STOP button and open the door during these cooking modes, the cooling fan will run; you may, therefore, feel air blowing from the ventilation openings.



AC Line Voltage : 230 V, 50 Hz, single phase

Distribution line fuse/circuit breaker : Minimum 16 A

AC Power required: Microwave : 1.45 kW

Bottom Grill : 0.55 kW
Grill : 1.05 kW
Bottom Grill/Microwave : 2.05 kW
Top Grill/Microwave : 2.55 kW
Top and Bottom Grills : 1.55 kW
Convection : 1.58 kW
Triple Function : 2.95 kW

Output power: Microwave : 900 W (IEC 705)

 Top Grill
 : 1 kW

 Bottom Grill
 : 0.5 kW

 Convection
 : 1.5 kW

Microwave Frequency : 2450 MHz

Outside Dimensions : $520 \text{ mm (W)} \times 309 \text{ mm (H)} \times 488 \text{ mm (D)}$ Cavity Dimensions : $349 \text{ mm (W)} \times 207 \text{ mm (H)} \times 357 \text{ mm (D)}$

Oven Capacity : 26 litres

Turntable : ø325 mm, metal

Weight : 20 kg

Oven lamp : 25 W/240 - 250 V

This oven complies with the requirements of Directives 89/336/EEC and 73/23/EEC as amended by 93/68/EEC.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE AS PART OF CONTINUOUS IMPROVEMENT

ÖSTERREICH

Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend

Bet einer Rektlandton Ihrer SHAKP Mikroweile wenden sie sich bine an ihren rachnandier oder an eine der nachlogena aufgeführten SHARP SERVICE Niederlassungen.

Manfred Mayer GmbH, Stipcakgasse 6, 1234 Wien, Phone: 01-6093120, Fax: 01-6993629 / MCL-Service 'GmbH, Deutschstr. 19, 1232 Wien, Phone: 01-6168800, Fax: 01-6168800-15 / Karl Rother, Simmeringer Hauptstr. 11, 1110 Wien, Phone: 01-7498432, Fax: 01-7498432-12 / Roland Göschl, Bayerhamerstr. 12c, 5020 Salzburg, Phone: 662-882307, Fax: 662-881926 / Franz Schuhmann, Gablonzerweg 18, 4030 Linz, Phone: 732-382280, Fax: 732-382280-8 / Arnold Moser, An der Heufurt 28, 6900 Bregenz, Phone: 5574-75777 / Anton Reitmeir, Leopoldstr. 57, 6020 Innsbruck, Phone: 512-562277, Fax: 512-562277 / Scheuermann, Rennsteinerstr. 8, 9500 Villach, Phone: 4242-21174, Fax: 4242-2117 21174 / Pichler, Am Wagrain 342, 8055 Graz, Phone: 316-291292, Fax: 316-291292 / Audio Video Service, Sonnengasse 13, 9020 Klagenfurt, Phone: 463-43114, Fax: 463-43113

En cas d'une réclamation concernant une four a micro-onde SHARP, nous vous prions de vous adresser à votre spècialiste ou à une adresse des SHARP Services suivantes.

Indien uw magnetron problemen geeft kunt u zich wenden tot uw dealer of een van de onderstaande Sharp service centra.

AVTC, Kleine Winkellaan 54,1853 Strombeek-Bever, Phone:02/2674019, Fax:2679670,

ETS HENROTTE, Rue Du Campinaire 154,6240 Farciennes, Phone: 071/396290, Fax:391237

Nouvelle Central Radio (N.G.R) Rue des Jones 15 L-1818 HOWALD Phone: 00352404078, Fax. 2402085

NEDERLAND

Indien uw magnetron problemen geeft kunt u zich wenden tot uw dealer of naar onderstaand Sharp Service Centrum. SHARP ELECTRONICS BENELUX BV,- Helpdesk-, Postbus 900,3990 DW Houten, Telefoon: 09-007427728, Fax: 030-6359621

Bei einer Reklamation Ihrer SHARP Mikrowelle wenden Sie sich bitte an Ihren Fachhändler oder an eine der nachfolgend aufgeführten SHARP SERVICE Niederlassungen.

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